

IN THE CLAIMS:

Claim 12 (previously amended): A food or feed product comprising vital wheat gluten which has been developed in a non-aqueous medium that contains less than 20% of water.

Claim 13 (currently amended): A method for developing wheat gluten comprising developing vital wheat gluten in a non-aqueous medium that contains less than 20% water, wherein the vital wheat gluten is not denatured.

Claim 14 (previously added): A method according to claim 13, wherein the non-aqueous medium contains less than 15% water.

Claim 15 (previously added): A method according to claim 13, wherein the non-aqueous medium contains less than 10% water.

Claim 16 (previously added): A method according to claim 14 wherein the non-aqueous medium has a water activity which is below 0.8

Claim 17 (previously added): A method according to claim 14, wherein the developed wheat gluten has a water activity of less than 0.7.

Claim 18 (previously added): A method according to claim 13, wherein the developed wheat gluten obtained has a water activity such that microbial growth is not possible.

Claim 19 (previously added): A method according to claim 13 or 14, wherein the non-aqueous medium is a concentrated carbohydrate syrup.

Claim 20 (previously added): A method according to claim 19, wherein the carbohydrate is selected from the group consisting of glycerol, glucose, fructose, sucrose, invert sugar, sorbitol, and lactose.

Claim 21 (currently amended): A method for developing wheat gluten comprising:

- (a) mixing a vital wheat gluten 20 - 60 % (d.s. w/w) with a non-aqueous medium that contains less than 20% of water;
- (b) kneading the mixture in a kneader at a temperature of between 50°C and 90°C;
- (c) continuing the kneading in the kneader until a value representing at least 75% of the maximal torque of the kneaded mixture in the kneader is reached; and
- (d) shaping the developed gluten into a desired form.

Claim 22 (previously added): A method according to claim 21, wherein the non-aqueous medium contains less than 15% water.

Claim 23 (previously added): A method according to claim 22, wherein the non-aqueous medium contains less than 10% water.

Claim 24 (previously added): A method according to claim 21, wherein the water activity of the non-aqueous medium is below 0.8.

Claim 25 (currently amended): A method according to claim 21, wherein said method is conducted whereby the developed gluten product has a water activity such that microbial ~~microbial~~ growth is not possible.

Claim 26 (currently amended): A method according to claim 21, wherein the kneading is halted ~~before~~ after 75% of ^{the value} (the maximal value) is reached.

Claim 27 (currently amended): A method according to claim 21, wherein other ingredients are added to the gluten during ~~the~~ a later stage of the kneading, or before, during or after shaping.

28. (previously added) A method for preparing a developed wheat gluten, storage stable against microbial growth, comprising developing a wheat gluten under conditions whereby the wheat gluten is not denatured, said developing being conducted in a non-aqueous media that contains less than 20% of water.